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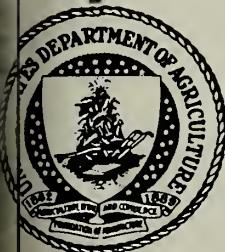


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## UNITED STATES STANDARDS

for grades of

# CANNED PUMPKIN and CANNED SQUASH

Second Issue  
*As Amended*

EFFECTIVE JULY 1, 1957

UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
FRUIT AND VEGETABLE DIVISION  
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH

These standards supersede the standards which have been in effect since  
March 9, 1956



# UNITED STATES STANDARDS FOR GRADES OF CANNED PUMPKIN AND CANNED SQUASH<sup>1</sup>

**Effective JULY 1, 1957**

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**AUTHORITY:** §§ 52.2741 to 52.2751 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

#### **PRODUCT DESCRIPTION AND GRADES**

**§ 52.2741 Product description.** "Canned pumpkin" and "canned squash" is the canned product prepared from clean, sound, properly matured, golden fleshed, firm shelled, sweet varieties of either pumpkins or squashes by washing, stemming, cutting, steaming and reducing to a pulp. The product is properly sieved and finished in accordance with good commercial practice and is then sufficiently processed by heat to assure preservation of the product in hermetically sealed containers.

<sup>1</sup> Compliance with these standards does not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

**§ 52.2742 Grades of canned pumpkin and canned squash.** (a) "U. S. Grade A" or "U. S. Fancy" is the quality of canned pumpkin or canned squash that possesses a good color; that possesses a good consistency; that possesses a good finish; that is practically free from defects; that possesses a normal flavor; and scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade C" or "U. S. Standard" is the quality of canned pumpkin or canned squash that possesses a fairly good color; that possesses a fairly good consistency; that possesses a fairly good finish; that is fairly free from defects; that possesses a normal flavor; and scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of canned pumpkin or canned squash that fails to meet the requirements of U. S. Grade C or U. S. Standard.

#### **FILL OF CONTAINER**

**§ 52.2743 Recommended fill of container.** The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purpose of these grades. It is recommended that each container be filled as full as practicable with pumpkin or squash and that the product occupy not less than 90 percent of the volume of the container.

#### **FACTORS OF QUALITY**

**§ 52.2744 Ascertaining the grade.** (a) General: In addition to considering other requirements outlined in the standards the following quality factors

are evaluated:

(1) *Factor which is not scored.* (i) Flavor.

(2) *Factors which are scored.* The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Color-----	20
Consistency-----	30
Finish-----	20
Defects-----	30
Total score-----	100

(b) The product is scored for quality at a temperature of approximately 68 degrees Fahrenheit.

(c) "Normal flavor" means that the product is free from objectionable flavors or objectionable odors of any kind.

§ 52.2745 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive. (For example, "25 to 30 points" means 25, 26, 27, 28, 29 or 30 points.)

§ 52.2746 *Color—(a) (A) classification.* Canned pumpkin or canned squash that possesses a good color may be given a score of 18 to 20 points. "Good color" means that the product possesses a practically uniform bright color typical of canned pumpkin or canned squash prepared from well matured pumpkin or squash.

(b) *(C) classification.* If the canned pumpkin or canned squash possesses a fairly good color, a score of 14 to 17 points may be given. Canned pumpkin or canned squash that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard regardless of the total score for the product (this is a limiting rule). "Fairly good color" means that the product possesses a color typical of fairly well matured pumpkin or squash and may possess a slight tinge of gray or tan color, may be variable or slightly dull but not to the extent that the appearance or eating

quality is materially affected.

(c) *(SStd.) classification.* Canned pumpkin or canned squash that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard regardless of the total score for the product, (this is a limiting rule).

§ 52.2747 *Consistency—(a) (A) classification.* Canned pumpkin or canned squash that possesses a good consistency may be given a score of 25 to 30 points. "Good consistency" means that the canned pumpkin or canned squash, after emptying from the container to a dry-flat surface, retains the approximate shape of the container, or holds a high mound formation, and at the end of two minutes after emptying on such surface the highest point of the mound is not less than 60 percent of the height of the container, except with respect to No. 3 size can or larger the highest point of the mound is not less than 50 percent of the height of the container, and irrespective of can size not more than 10 cubic centimeters of free liquor separates for each 30 ounces of net contents.

(b) *(C) classification.* If the canned pumpkin or canned squash possesses a fairly good consistency, a score of 21 to 24 points may be given. Canned pumpkin or canned squash that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard regardless of the total score for the product, (this is a limiting rule). "Fairly good consistency" means that the canned pumpkin or canned squash, after emptying from the container to a dry-flat surface, may flow just enough to level off to a nearly uniform depth or may be moderately mounded and at the end of two minutes after emptying on such surface that not more than 30 cubic centimeters of free liquor separates for each 30 ounces of net contents.

(c) *(SStd.) classification.* Canned pumpkin or canned squash that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard regardless of the total score for the product, (this is a limiting rule).

§ 52.2748 *Finish—(a) General.* The

factor of finish refers to the texture of the product and evenness of the pumpkin or squash particles.

(b) (A) *classification.* Canned pumpkin or canned squash that possesses a good finish may be given a score of 17 to 20 points. "Good finish" means that the canned pumpkin or canned squash particles are evenly divided; that the product is fine grained, smooth but not pasty, and the pumpkin or squash particles are not hard.

(c) (C) *classification.* Canned pumpkin or canned squash that possesses a fairly good finish may be given a score of 14 to 16 points. "Fairly good finish" means that the canned pumpkin or canned squash particles are evenly divided; that the product may be slightly coarse; may be slightly pasty but not decidedly pasty and the pumpkin or squash particles are not hard.

(d) (SStd.) *classification.* Canned pumpkin or canned squash that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard regardless of the total score for the product, (this is a limiting rule).

**§ 52.2749 Defects—(a) General.** The factor of defects refers to the degree of freedom from sand, grit, or silt, pieces of seed, fiber, and coarse, dark or off-colored particles.

(1) "Grit, sand, or silt" means any particle of earthy material.

(b) (A) *classification.* Canned pumpkin or canned squash that is practically free from defects may be given a score of 25 to 30 points. "Practically free from defects" means that no grit, sand, or silt may be present that affects the appearance or eating quality of the canned pumpkin or canned squash, and

that the number, size, or color of the aforesaid defects present, individually or collectively, do not more than slightly affect the appearance or eating quality of the product.

(c) (C) *classification.* Canned pumpkin or canned squash that is fairly free from defects may be given a score of 21 to 24 points. Canned pumpkin or canned squash that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard regardless of the total score for the product, (this is a limiting rule). "Fairly free from defects" means a trace of grit, sand, or silt may be present that does not materially affect the appearance or eating quality of the canned pumpkin or canned squash, and that any of the other aforesaid defects present, individually or collectively, may be noticeable but are not so large, so numerous, or of such contrasting color as to seriously affect the appearance or eating quality of the product.

(d) (SStd.) *classification.* Canned pumpkin or canned squash that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard regardless of the total score for the product, (this is a limiting rule).

#### LOT INSPECTION AND CERTIFICATION

**§ 52.2750 Ascertaining the grade of a lot.** The grade of a lot of canned pumpkin or canned squash covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 to 52.87; 22 F. R. 3535).

## SCORE SHEET

§ 52.2751 Score sheet for canned  
pumpkin and canned squash.

Size and kind of container.....  
 Container mark or identification.....  
 Label.....  
 Net weight (in ounces).....  
 Vacuum (in inches).....

Factors	Score points	Average score
Color.....	20	{(A) 18-20 (C) <sup>1</sup> 14-17 (SStd.) <sup>1</sup> 0-13
Consistency.....	30	{(A) 25-30 (C) <sup>1</sup> 21-24 (SStd.) <sup>1</sup> 0-20
Finish.....	20	{(A) 17-20 (C) 14-16 (SStd.) <sup>1</sup> 0-13
Defects.....	30	{(A) 25-30 (C) <sup>1</sup> 21-24 (SStd.) <sup>1</sup> 0-20
Total score.....	100	
Grade.....		

<sup>1</sup> Indicates limiting rule.

*Effective time and supersedure.* The United States Standards for Grades of Canned Pumpkin and Canned Squash (which is the second issue) contained in this subpart shall become effective 30 days after publication hereof in the FEDERAL REGISTER, and will thereupon supersede the United States standards which have been in effect since March 15, 1934.

Dated: February 2, 1956.

[SEAL] ROY W. LENNARTSON,  
*Deputy Administrator,*  
*Marketing Services.*

[F. R. Doc. 56-957; Filed, Feb. 6, 1956;  
8:50 a. m.]

This is the second issue, as amended, of the United States Standards for Grades of Canned Pumpkin and Canned Squash. This issue includes the amendment to the second issue cited below:

Previous issues of these standards were:

Tentative (First Issue) Standards:	Effective March 15, 1934
Second Issue:	Effective March 9, 1956
Amended:	Effective July 1, 1957

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization  
and Inspection Branch  
Fruit and Vegetable Division, AMS  
U.S. Department of Agriculture  
Washington, D.C. 20250

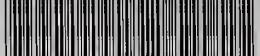


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